



Best Management Practices (BMPs) for **Fats, Oils, and Grease (FOG)** are designed to prevent grease from entering and accumulating in the sanitary sewer system, where it can cause blockages, backups, odors, and sanitary sewer overflows.

Best Management Practices for Fats, Oils, and Grease (FOG)

NO GREASE DOWN THE DRAIN!

Help prevent sewer backups, odors, and costly repairs by following these simple practices.

■ Scrape & Wipe	Remove food and wipe grease before washing
■ Keep FOG Out of Drains	Never pour grease, fats, or oil into sinks
■ Store Used Oil	Keep in labeled, leak-proof containers
■ Use Sink Strainers	Catch food scraps and dispose in trash
■ Avoid Chemicals	Do not use enzymes or degreasers
■ Maintain Grease Traps	Pump at the 25% grease/solids rule
■ Keep Records	Maintain service and inspection logs
■ Train Staff	Review FOG procedures regularly

Compliance Reminder: Improper disposal of fats, oils, and grease may result in sewer blockages and enforcement actions.

Kitchen Practices

1. Dry-Wipe First

- Scrape and dry-wipe dishes, pots, pans, and cookware before washing.
- Remove food particles and grease with paper towels or rubber scrapers.

2. Proper Disposal of Grease

- Never pour grease, oil, or cooking fats into sinks, floor drains, toilets, or storm drains.
- Collect used cooking oil in designated containers for recycling or disposal.

3. Collect Waste Oil

- Store used fryer oil and grease in leak-proof, labeled containers.
- Keep lids securely closed.

4. Use Sink Strainers

- Install strainers in all sinks and floor drains to capture food scraps.
 - Empty strainers into trash receptacles regularly.
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Cleaning Practices

5. Avoid Hot Water for Grease Disposal

- Do not use hot water to flush grease into drains.
- Hot water only liquefies grease temporarily; it solidifies farther downstream.

6. Minimize Use of Additives: Do not use:

- Enzymes
- Degreasers
- Emulsifiers
- Solvents
- Chemicals intended to dissolve grease

These products often move grease further into the collection system rather than removing it.

7. Spill Cleanup Procedures

- Clean grease spills immediately using absorbent materials.
- Dispose of absorbents properly.
- Never hose grease into parking lots, alleys, or storm drains.

Grease Interceptor / Trap Maintenance

8. Maintain Grease Traps and Interceptors

- Inspect grease traps routinely.
- Pump and clean grease interceptors on a regular schedule.
- Follow the **25% Rule**:
Pump when the combined depth of:
 - FOG layer
 - Solids layerequals **25% of the liquid depth** of the interceptor.

9. Keep Maintenance Records: Maintain records including:

- Pumping dates
- Service provider information
- Waste disposal manifests
- Inspection logs
- Keep records available for District review.

Employee Training

10. Train Staff Regularly: Train employees on:

- Proper grease disposal
- Spill response procedures
- Cleaning methods
- BMP requirements
- Grease interceptor operation
- Document training attendance.

Facility Management

11. Post Reminder Signs

Place signs near sinks and food preparation areas:

"NO GREASE — SCRAPE, WIPE, AND TRASH IT"

12. Conduct Self-Inspections: Regularly inspect:

- Grease traps/interceptors
- Oil storage containers
- Kitchen drains
- Outdoor grease areas

Outdoor Areas

13. Dumpster and Recycling Area Maintenance

- Keep dumpster lids closed.
- Repair leaks immediately.
- Clean surrounding areas using dry cleanup methods.
- Prevent runoff from entering storm drains.

Benefits of Following BMPs

- ✓ Prevent sewer backups
- ✓ Reduce costly plumbing repairs
- ✓ Protect public health and the environment
- ✓ Maintain regulatory compliance
- ✓ Reduce odors and sewer maintenance issues